



Crispy, Buttery, Heavenly Roasted Chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

- Whole chicken - 2 lemons - salt and pepper - 1 stick melted butter

Instructions

You've heard the best things in life are free, but I think the best things in life are easy. Set your oven to 400. Rinse a thawed chicken and pat it dry. Generously salt and pepper the cavity of the bird, as well as the outside (top, bottom and all sides). Quarter the lemons and toss them inside. Drizzle 2 tbsp. of melted butter all over the chicken. Place the chicken on its side (in a roasting pan), and roast for 20-25 minutes. Then, turn the chicken on its other side and roast for an additional 20-25 minutes. Baste it with more butter. Finally, roast the chicken for 20-25 minutes breast-side-up. Again, remember to baste. Turning the bird in addition to the high heat method will ensure bliss, because it doesn't get much better than crispy, buttery, heavenly roast chicken.